

Light Continental.....\$9.95
Chefs Assortment of freshly baked muffins, scones, pastries and freshly baked breads served with assorted Stone Hill Farm jams and slow churned butter. Green Mountain Coffee, decaf and assorted breakfast teas.

Spa Continental.....\$12.50
Granola with dried fruit and nuts, plain low fat yogurt served with fresh seasonal fruits, freshly baked muffins, bagels and breads, served with cream cheese and sweet butter. Sliced seasonal fruit display. Served with orange, cranberry and grapefruit juice, assorted herbal teas, Green Mountain regular & decaffeinated coffee.

Farmhouse Breakfast Buffet.....\$14.00
Farm fresh scrambled eggs and buttermilk pancakes, served with pure Vermont Grade A Syrup, apple wood smoked bacon or freshly ground pork sausage, assortment of freshly baked breads served with sweet butter and assorted jams. An assortment of fresh juices, breakfast teas and Green Mountain Coffee.

Summit Breakfast Buffet.....\$17.95
Grand Marnier french toast, farm fresh egg scramble with Grafton cheddar, country potatoes, apple wood smoked bacon and fresh ground pork sausage, breakfast breads and croissants, fresh seasonal fruit, cold and hot cereals, assortment of freshly baked breads served with sweet butter and assorted jams. Assortment of fresh Juices, assorted herbal teas, and Green Mountain regular & decaffeinated coffee.



**BREAKFAST
*Selections***

.....
[breakfast additions]

Chef Attended Omelet Station.....\$6.00
Chef Attended Malted Waffle Station.....\$6.00
Chef Attended Carving Station\$8.00
Traditional smoked Nova Scotia Salmon\$6.00
Breakfast Crepe Station.....\$8.00

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LETS DO BRUNCH.....\$27.95

Assorted muffins, breakfast breads, croissants & bagels with plain and flavored cream cheese, bacon and sausage, Grand Marnier french toast or fresh fruit pancakes, egg bake with Grafton cheddar, fresh seasonal fruit salad, spinach salad with bacon, egg and bleu cheese, chilled pasta and herb salad, soup du jour, mirrored display of domestic & maple cured Vermont Ham with an apple raisin sauce, roast sirloin of beef or hotel style turkey breast served with wild rice stuffing and gravy. Lyonnaise Potato, freshly sauteed seasonal vegetables, homemade whole grain rolls, fruit preserves and butter. Orange, cranberry, and grapefruit juices, Green Mountain regular & decaf Coffee & assorted breakfast tea.

VERMONT DELI BUFFET\$27.95

Choice of Soup: New England clam chowder, roasted corn chowder, fresh root vegetable soup, and tomato basil bisque. An assortment of Boars Head Deli meats and cheeses, chilled pasta and herb salad, fresh German potato salad or handmade coleslaw, fresh artisan bread and rolls, plain & chipolte mayonnaise, freshly prepared dijon & whole grain mustards, lettuce, sliced tomatoes, pickle spears, and kettle chips. Green Mountain regular & decaf coffee & tea.

Bills Baked Scrod\$14.00
Baked New England Scrod, red bliss potatoes, seasonal vegetables & warm rolls and butter. chocolate cake with raspberry sauce, Green Mountain regular and decaf coffee & tea, iced tea and lemonade.

Carinthia Croissant Plate\$17.00
Soup of the day, twin croissants with roasted chicken pesto salad and parma ham with Gruyere cheese, pasta and herb salad, Strawberry parfait, Green Mountain regular and decaf coffee & tea, iced tea & lemonade.

New England Crab Cakes.....\$18.95
Served with a tomato dijonnaise, straw potatoes and tavern cole slaw, warm rolls and butter, deep dish apple pie with caramel sauce, Green Mountain regular and decaf coffee & tea, iced tea and lemonade.

Rueben Snow Soup & Sandwich\$17.00
Soup of the day, smoked turkey rueben sandwich with Vermont cheddar cheese, on marble rye with apple cole slaw, assorted dessert bars, Green Mountain regular and decaf coffee & tea, iced tea and lemonade.

Cabbies Grilled Chicken\$17.95
Grilled chicken with roasted garlic and mushroom jus wild rice and seasonal vegetables, warm rolls and butter, chocolate cake with raspberry sauce, Green Mountain regular and decaf coffee & tea, iced tea and lemonade.



**PLATED LUNCH
*Selections***

**HOT BUFFET
 LUNCH SELECTIONS**

\$22.00

Choice of:

- *New England style pot pie*
- *Grilled chicken with roasted garlic*
- *Maple glazed pork loin*
- *Fresh baked New England Scrod*
- *Crab cakes*
- *Stir fried seasonal vegetables served with Brown Rice*
- *Vegetable lasagna*
- *Sliced sirloin of beef*

All selections served with appropriate choice of starch and seasonal vegetable. Beverages and dessert du jour included. Each additional selection over 2 to be charged at \$4.00 per person.

[boxed lunch]

Assorted Deli Sandwiches.....\$14.95
on artisan breads, served with a bag of chips, season fresh whole fruit, fresh baked cookie and a beverage.

The Vegetarian Alternative.....\$14.95
Mediterranean vegetable wrap, bag of New England potato chips, oatmeal raisin cookie, choice of Spring water, fruit juice or soda.

COLD HORS D'OEUVRES *\$90 per 50 pieces*

- *Seasonal vegetable roll-ups with tomato, basil pesto and mediterranean flat bread*
- *Pear with prosciutto and stilton cheese on a crostini*
- *Tomato, basil and mozzarella on a crostini*
- *Avocado crab ceviche on a crostini chicken liver and apple paté with toasted bread rounds*
- *Melon wrapped with prosciutto*
- *Smoked salmon on pumpernickel bread with dill cream*
- *Roast beef and boursin pinwheels*
- *Chicken tortilla roll-ups with a mango salsa*
- *Watermelon canapé with goat cheese, basil chiffonade and truffle oil*
- *Tomato, mozzarella, basil bruchetta*
- *Mediterranean hummus with crispy pita chips*

\$140 per 50 pieces

- *California Nori rolls with avocado, red pepper, scallion and mint*
- *Jumbo gulf shrimp with cocktail sauce and lemon wedges*

HOT HORS D'OEUVRES *\$90 per 50 pieces*

- *Walnut pesto chicken tenders*
- *Chicken satay with spicy peanut sauce*
- *Sesame chicken with apricot ginger sauce*
- *Mini crab cakes with a roasted red pepper sauce*
- *Baked stuffed mushrooms*
- *Spinach and cheese, fennel sausage and cheese*
- *Grilled chicken tortilla rolls with spicy salsa*
- *Maple bacon with scallops and balsamic mustard glaze*
- *Maple bacon with scallops and balsamic mustard glaze*
- *Phyllo triangles with spinach and cheese*
- *Chevre and sun-dried tomato tartlets*
- *Wild mushroom and goat cheese tartlets with caramelized onions*
- *Hot cheese puffs*
- *Grilled chicken and black bean quesadilla*
- *Brie and fresh herb tarts*

\$140 per 50 pieces

- *Baby lamb chops with mint, chutney and allspice sauce*

[international reception stations]

Taste of Italy..... **\$9.00**
Freshly cooked pastas with an array of sauces and meats prepared to order for your guests

Mexican Fiesta Station..... **\$8.00**
Chef attended fajita station, with a build your own fresh taco bar with all of the appropriate accompaniments

Mid-station Mediterranean..... **\$10.00**
Assortment of lamb and shrimp kabobs with freshly roasted vegetables, served with curried couscous

Seafood Station..... **Market Price**
Chef attended sauté station featuring an array of fresh seafood selections served with a variety of chef specialty sauces

GRAND SUMMIT BUFFET

\$ 27.95

Choice of:

- **Eggplant Parmesan:** breaded eggplant layered with marinara sauce, asiago cheese and smoked mozzarella
- **Marinated Fried Tofu Stir Fry:** bok choy, red peppers, mushrooms, snap peas and tossed in a sweet ginger sauce, complimented with brown rice
- **Wild Mushroom Pasta:** tossed with white wine, herbs, butter and roasted tomatoes
- **Cumin & Coriander Rubbed Pork Loin:** with a roasted shallot demi glaze
- **Plum Glazed Pork Loin:** finished with green onions
- **Tender Braised Beef Briskets:** with au jus and roasted shallots
- **New England Pot Roast:** with roasted carrots, onions and celery
- **Slow Roasted Roast Beef:** slice thin with au jus and caramelized onions
- **Roasted Sirloin:** tender slices of sirloin served with braised leeks and a marsala au jus

- **Herb Marinated Roasted Chicken:** with a natural chicken au jus and fresh herbs
- **Chicken Marsala:** seasoned and seared breast of chicken finished with a portabella mushroom marsala sauce
- **Boyou Chicken:** marinated grilled chicken breast topped with peppers, onions and grilled andouille sausage
- **Marinated Airline Cut Chicken:** roasted and served with a sherry dijon sauce
- **Atlantic Salmon:** roasted salmon with a ginger whole grain mustard glaze
- **Miso Swordfish:** miso roasted swordfish with a shiitake mirin wine broth
- **Sundried Tomato Pesto Crusted Haddock**
- **Broiled Tilapia:** in a leek, caper saffron broth
- **Baked Cod:** with an Irish cheddar dubliner crust

All served with appropriate choice of starch and seasonal fresh vegetable. Each additional choice \$4.00 per item.

Mediterranean Buffet

\$ 39.95

Asparagus and red onion salad with feta cheese radicchio and endive, fresh mozzarella cheese and vine ripe tomatoes with olive oil and aged balsamic, grilled focaccia bread with olive oil. Grilled sirloin with roasted rosemary garlic jus, substitute lemon grilled chicken with kalamata olives grilled red onions, roasted eggplant and white wine. Grilled swordfish with lemon, capers and plum tomatoes and steamed little neck clams, roasted fingerling potatoes with oven dried tomatoes, balsamic roasted vegetables, saffron scented cous cous, tiramisu, and mascarpone rice pudding.

Grout Pond Buffet

\$ 59.95

Chilled duck pâté with cumberland sauce, smoked native trout display with sliced artisan bread, forest mushroom chowder and apple walnut barley salad or add Harriman's salad. Vermont lamb chop with minted demi glaze, grilled New England lobster tails with drawn butter, tenderloin of beef with a juniper berry sauce, corn bread and deep dish apple pie with caramel sauce, & chocolate mousse.

New England Clam Bake

\$\$ MARKET PRICE

New England clam chowder, steamed clams (seasonal) boiled 1 1/4 lb. lobster, broiled sirloin steak, parsley boiled red bliss potatoes, seasonal vegetables, mixed garden greens, country style potato salad, apple coleslaw, marinated cucumbers and red onion salad, penne pasta, herb vegetable salad, assorted breads, biscuits and rolls, old fashion apple pie with caramel sauce, watermelon platter, fresh strawberry shortcake with cream.

Classic Vermont Barbeque

\$ 18.95

8 oz. Vermont raised beef burger, beef hot dog, served with grandma's baked beans, and corn on the cob (in season), German potato salad, apple coleslaw and cornbread. Fresh display of lettuce, tomato, onion and assorted sliced Boars Head cheeses. Make your own strawberry shortcake (seasonal) or apple crisp.

[additions]

Marinated grilled chicken breast.....	\$2.00	Lobster Tail.....	Market Price
Barbequed beef short ribs.....	\$6.00	Shrimp & scallop kabob.....	Market Price
Watermelon.....	\$2.00	Vegetable kabob.....	\$2.00
Mixed field green salad.....	\$2.00	Grilled Salmon.....	\$6.00
BBQ Pulled Pork.....	\$4.00	Beef Brisket.....	\$5.00
Grilled marinated vegetables.....	\$4.00		



**PLATED DINNER
Selections**

Pistachio Crusted King Salmon.....\$32.95

Served with a sweet-and-sour lemon grass chutney, basmati rice and vegetable du jour

Fettuccine Carbonara.....\$27.95

Done the traditional way with imported Grana Padano cheese tossed with baby peas, prosciutto cream sauce and fettuccine

Grilled Rib Eye Steak.....\$37.95

USDA prime cut rib eye topped with grilled balsamic red onions, served with mashed potato and vegetable du jour

Twin-Grilled Tenderloin of Beef.....\$32.95

Done the traditional way with imported Grana Padano cheese tossed with baby peas, prosciutto cream sauce and fettuccine

Cavatelli Pasta.....\$24.95

Tossed with an Italian sausage, chicken breast, parmigano reggiano, baby spinach and a tomato cream vodka sauce with fresh herbs

Grilled Swordfish.....\$31.95

Flame-broiled and topped with a bacon gorgonzola butter and barbeque sauce, served with basmati rice and vegetable du jour

Herb Roasted Statler Chicken Breast.....\$27.95

Topped with a sherry dijon mustard sauce and served with basmati rice and vegetable du jour

Portabella Mushroom & Roasted Garlic Ravioli.....\$22.95

Done the traditional way with imported Grana Padano cheese tossed with baby peas, prosciutto cream sauce and fettuccine

REFRESHMENT BREAKS:

Vermont Break.....\$7.95

Assortment of Grafton cheddar, local artisan cheeses and breads with Dutton Farms apples and caramel sauce, served with spiced cider

Healthy Break.....\$7.95

Assortment of fresh yogurt served with seasonally fresh fruits. Assortment of locally made granola's with dried and whole fruits, juices, chai tea and water

Chocolate Attack.....\$7.95

Assortment of chocolates from around Vermont, chocolate fondue served with angel food cake, strawberries, pineapple and hot chocolate

Circus Break.....\$5.95

Freshly popped popcorn, soft pretzels, honey-roasted peanuts, candied apples and soft drinks

Ben & Jerry's Break.....\$6.95

Assortment of Ben & Jerry's peace pops and ice cream bars

Cookie Time.....\$5.95

Assortment of freshly baked cookies and brownies, farm fresh milk, Green Mountain decaf & regular coffee and tea

All Day Refreshment Break.....\$9.95

[desserts]

- *Chocolate Mousse with Whipped Cream*
- *Vermont Deep Dish Apple Pie with Caramel Sauce*
- *Strawberry Shortcake with Blueberries (in season)*
- *Cadbury Bread Pudding with Whipped Cream and Caramel Sauce*
- *Carrot Cake*
- *Chocolate Bundt Cake with Vanilla Ice Cream*
- *Cheesecake with Strawberry Puree*
- *Maple-Rosemary Crème Brulee*
- *Fruit Tart, Apple-Cranberry Strudel*
- *Seasonal Sorbet*
- *Ben & Jerry's Vanilla or Chocolate Ice Cream*